

## COFFEE

<b>DRIP COFFEE</b>	S 2.25 M 2.75 L 3.25
<b>ESPRESSO</b>	S 2.95 M 3.85 L 4.75
<b>CORTADO</b>	S 4.15
<b>MACCHIATO</b>	S 3.25 M 4.15 L 5.05
<b>CARAMEL MACCHIATO</b>	M 5.55 L 5.85
<b>LATTE</b>	S 3.85 M 4.75 L 5.35
<b>CAPPUCCINO</b>	S 3.85 M 4.75 L 5.35
<b>DELUXIOUS DARK MOCHA</b>	S 4.75 M 5.75 L 6.15
<b>SPICY MAYA MOCHA</b>	S 4.75 M 5.75 L 6.15
<b>CAFE AU LAIT</b>	S 3.90 M 4.40 L 4.90
<b>GUAYOYO</b> <i>venezuelan style americano</i>	S 3.10 M 4.00 L 4.15
<b>CAFE CARACAS</b> <i>soft &amp; aromatic venezuelan latte</i>	M 4.40 L 4.80
<b>MARRON</b> <i>strong &amp; aromatic venezuelan latte</i>	M 5.65 L 6.25

## SPECIALTY DRINKS

### COLD BREW

brewed for a minimum of 12 hours at 38 degrees, coupa's cold brewed method enhances the flavor & aroma of our coffee while minimizing acidity M 3.90 L 4.45

### NITRO COLD BREW

our nitrogen infused cold brew has a creamy smooth cascading texture with a velvety foam crown M 5.50

### VIETNAMESE COFFEE

cold brew coffee, mixed with a dash of condensed milk M 4.10 L 4.65

### MATCHA LATTE

japanese matcha green tea with steamed milk M 5.00 L 5.55

### VANILLA FRAPPE

blended iced espresso, milk & vanilla syrup L 6.10

## HOT CHOCOLATE

S 4.25 M 5.15 L 5.75

**DELUXIOUS DARK** our premium blend of rich, dark chocolate is melted down with just enough milk to make a true drinking chocolate

**SPICY MAYA** warm cinnamon embrace, velvety chocolate, and an infusion of cayenne & pasilla chile

## COLD DRINKS

<b>COKE   DIET COKE</b>	2.50	<b>SAN PELLEGRINO</b>	3.50
<b>MANGO ICED TEA</b>	3.55	<b>BLACK ICED TEA</b>	3.55
<b>FRESH LEMONADE</b>	3.85	<b>ARNOLD PALMER</b>	3.85
<b>ORANGE JUICE</b>	4.15	<b>COUPA WATER</b>	3.45
<b>GATORADE LEMON</b>	3.50	<b>YERBA MATE</b>	5.50
<b>RED BULL</b>	4.95	<b>ARANCIATA</b>	3.50

## BREAKFAST

served all day

### OMELETTE | SCRAMBLED EGGS **V**

cooked with pinch of S&P, served with baguette & fresh fruit 8.95

- tomatoes, onions & mushrooms 9.95
- avocados, onions, cheddar cheese, nata & bell peppers 10.95
- design your own (up to 4 ingredients) 11.95

### FRENCH TOAST **V**

sourdough bread dipped in our french toast mix topped with fresh strawberries, topped with powdered sugar 11.75

### BUTTERMILK WAFFLE **V** 9.75

- strawberry and/or bananas 10.75
- JP's with nutella, strawberries & bananas 11.75

### BREAKFAST WRAP

scrambled eggs with pinch of S&P, bacon, tomato, avocado, cheddar cheese, flour tortilla, side of fruit 11.25

### BREAKFAST TACOS **G**

three corn tortillas filled with scrambled eggs with pinch of S&P, bacon, avocado, drizzled with guasacaca, side of pico de gallo 11.50

## CHAI

S 4.15 M 4.75 L 5.25

**TIGER SPICE** a creamy exotic relaxing mixture of tea & spices

**ELEPHANT VANILLA** vanilla infused chai with a blend of spices

**ORCA SPICE** sugar free spiced chai with a mixture of tea

**FLAMINGO VANILLA** vanilla flavored sugar free decaf chai

## HOT TEA

L 3.75

**EARL GREY** robust assam and bergamot black tea

**ENGLISH BREAKFAST** robust full bodied breakfast black tea

**JASMINE GREEN** jasmine infused chinese green tea

**CHAMOMILE CITRON** with lemongrass & mint herbal tea

**GINGER LEMON GRASS** citrus notes, spearmint and mellow licorice herbal tea

**CITRUS MINT** infusion of peppermint and citrus herbal tea

## SMOOTHIES & BOBA

**MANGO SMOOTHIE** mango blend, milk, mangoes L 6.15

**STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries L 6.15

**STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, banana L 6.15

**COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries L 6.15

**MATCHA SMOOTHIE** japanese matcha green tea powder, almond milk, mangoes, fresh spinach L 6.15

**COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.90 L 5.55

**CHAI BOBA** decaf sugar-free flamingo vanilla chai, almond milk, tapioca pearls M 6.15 L 6.75

**OAT MILK MATCHA BOBA** japanese matcha green tea, powder, oat milk, tapioca pearls M 6.25 L 6.75

## PASTRY & DESSERT

<b>CROISSANT</b>	4.25	<b>ALMOND CROISSANT</b>	4.25
<b>BANANA BREAD</b>	4.25	<b>DULCE DE LECHE CROISSANT</b>	4.25
<b>CINNAMON BUN</b>	4.25	<b>CHOCOLATE CHIP SCONE</b>	4.25
<b>TRES LECHES</b>	7.95	<b>CHOCOLATE CHIP COOKIE</b>	3.25
<b>CHOCOLATE MOUSSE</b>	7.95	<b>LEMON POPPY SEED MINI MUFFIN</b>	3.25
<b>BROWNIE</b>	4.25	<b>PAIN AU CHOCOLATE</b>	4.25
<b>COFFEE CAKE</b>	4.25	<b>BLUEBERRY MUFFIN</b>	4.25

## BREAKFAST

served all day

### AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 10.95

### BREAKFAST AREPA **G**

gluten-free traditional venezuelan griddle delight, scrambled eggs with pinch of S&P, bacon, gouda cheese, side of fruit (15 min cook time) 11.50

### PERICO PLATTER **V G**

gluten-free traditional venezuelan griddle delight filled with scrambled eggs with pinch of S&P, sautéed tomatoes, onions, sweet peppers, side of fruit (15 min cook time) 11.50

### BAGEL SANDWICH

scrambled eggs with pinch of S&P, tomato, bacon, cheddar cheese, side of fruit 9.50

### CROISSANT SANDWICH

scrambled eggs with pinch of S&P, tomatoes, bacon, cheddar cheese, side of fruit 11.95

### FRUIT CUP **V**

seasonal fresh fruit in a to-go cup 6.25

**V** = Vegetarian **G** = Gluten-Free\* **N** = Contains-Nuts

\*not a gluten free facility

## STARTERS

### HUMMUS **V**

hummus, extra virgin olive oil, paprika, pita bread (may be substituted for raw veggies) 9.50

### AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 10.95

## SALADS

### PALO ALTO CHOPPED SALAD **V G**

chopped mixed greens & romaine lettuce, carrots, avocado, cucumbers, organic quinoa, garbanzo beans, feta cheese, lemon vinaigrette 11.75

### ARUGULA & AVOCADO SALAD **V G**

arugula, avocado, organic quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 11.75

### SESAME GINGER SALAD **V G N**

arugula & cabbage, quinoa, sliced almonds, tofu, asparagus, cucumbers, carrots, avocado, sesame ginger dressing 12.25

### CAESAR SALAD

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing 11.95

### BEVERLY HILLS CHOPPED SALAD **G**

chopped mixed greens & romaine lettuce, olives, asparagus, grilled chicken, avocado, tomato, gouda cheese, dijon mustard vinaigrette 12.25

### COWBOY SALAD **G**

baby gems, romaine, chipotle chicken, avocado, bell pepper, red onion, black beans, cilantro, tomatoes, queso fresco, chipotle aioli 12.95

### BLT+ SALAD **G**

baby gems, romaine, grilled chicken, bacon, mushrooms, red onion, bell peppers, avocado, tomatoes, gouda cheese, dijon vinaigrette 12.95

### BUILD YOUR OWN SALAD

personalize your salad any which way you like A.Q.

## PANINIS & WRAPS

served with side of mixed green salad

### HUMMUS VEGGIE WRAP **V**

hummus, tomato, cucumber, arugula, fresh mozzarella, avocado, guasacaca, flour tortilla 9.95

### VEGGIE CRUNCH WRAP **V**

organic tofu, romaine lettuce, avocado, cucumber, carrots, vegan aioli, guasacaca, flour tortilla 10.25

### TURKEY & AVOCADO WRAP

oven roasted turkey breast, tomato, avocado, mixed greens, garlic aioli, dijon mustard, flour tortilla 10.50

### CAESAR WRAP

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing, flour tortilla 10.50

### CAPRESA PANINI **V**

mozzarella cheese, tomato, arugula, nut-free pesto, garlic aioli 11.50

### HUMMUS AVOCADO PANINI **V**

hummus, avocado, spinach, feta cheese, sun-dried tomato, vegan aioli 11.75

### OVEN ROASTED TURKEY PANINI

oven roasted turkey breast, spinach, avocado, swiss cheese, tomato, dijon mustard, garlic aioli 12.25

### CHICKEN CHIPOTLE PANINI

spicy chipotle chicken, gouda cheese, chipotle aioli, mixed greens 12.25

### MEDITERRANEAN PANINI

grilled chicken, fresh mozzarella, mixed greens, sun-dried tomato, nut-free pesto 12.95

### CARNE MECHADA PANINI

venezuelan style shredded beef, gouda cheese, romaine lettuce, guasacaca, garlic aioli 12.95

### BACON CLUB PANINI

bacon, turkey, avocado, baby gems lettuce, cheddar cheese, tomato, garlic aioli 12.95

## AREPAS

gluten-free traditional venezuelan griddle delight served with side of mixed green salad

### LA LUNA AREPA **V G**

organic tofu, black beans, avocado, vegan aioli, guasacaca 10.75

### CAMI'S AREPA **V G**

fresh white cheese, sweet fried plantains, avocado, guasacaca 10.95

### CARNE MECHADA AREPA **G**

venezuelan style shredded beef, caramelized onions, guasacaca, garlic aioli 11.50

### PABELLON AREPA **G**

venezuelan style shredded beef, black beans, sweet fried plantains, fresh white cheese, guasacaca 12.25

### POLLO AREPA **G**

grilled chicken, cheddar cheese, caramelized onions, garlic aioli 11.25

## TACOS & QUESADILLAS

### CHICKEN TACOS **G**

grilled chicken, avocado, vegan cabbage slaw, fresh white cheese, guasacaca, corn tortilla, side of pico de gallo 10.95

### CARNE MECHADA TACOS **G**

venezuelan style shredded beef, vegan cabbage slaw, fresh white cheese, guasacaca, garlic aioli, corn tortilla, side of pico de gallo 11.50

### CALIFORNIA TACOS **V G**

organic tofu, black beans, vegan cabbage slaw, fresh white cheese, guasacaca, nata, corn tortilla, side of pico de gallo 10.75

### CHICKEN CHIPOTLE QUESADILLA

spicy chipotle chicken, gouda cheese, avocado, chipotle aioli, flour tortilla 11.25

### CARNE MECHADA QUESADILLA

venezuelan style shredded beef, gouda cheese, caramelized onions, guasacaca, garlic aioli, flour tortilla 11.50

## WINE BY THE GLASS

PINOT GRIGIO	11.00	CHARDONNAY	11.00
ROSE	11.00	CABERNET SAUV.	11.00
PINOT NOIR	11.00	PROSECCO	11.00
MIMOSA	12.00		

## BEER | HARD SELTZER

served in cans 5.95

BLUE MOON, SIERRA NEVADA, COORS LIGHT, CORONA, BALLAST POINT SCULPIN, LAGUNITAS IPA, VOODOO RANGER IMPERIAL IPA, HERETIC EVIL COUSIN, CALICRAFT COAST KOLSCH, WHITE CLAW BLACK CHERRY, WHITE CLAW NATURAL LIME, WHITE CLAW MANGO

## TABLESIDE ORDERING

- SCAN QR CODE ON TABLE
- VIEW MENU | ORDER | PAY
- WE'LL BRING YOUR ORDER OUT!

## FOR PICKUP ORDERS

- SCAN QR CODE



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